

The Wyoming Department of Agriculture and the Wyoming Farmers Marketing Association are sponsoring an Acidified Food Processor Training session on June 26, 2014 in Cheyenne at the Laramie County Community College Training Center.

This training session is for any acidified food processor or potential processor who has not met the requirements of the Federal Code of Regulations 21 CFR Part 114.10 that states operators shall have personnel to supervise processes that have completed an approved course. This includes processors that work with beans, cucumbers, cabbage, artichokes, cauliflower, peppers, salsas, some sauces, and fish among others.

The course will be taught by Brian Nummer (PhD) from Utah State University and will cover FDA regulations, microbiology of thermally processed foods, principles of acidified foods, food container handling, records and recordkeeping and hands on exercises with pH meters.

The registration fee for this course is \$75.00 and the deadline for registration is June, 20, 2014. The course will go from 8:00 a.m. and will end at 6:00 p.m. Participants can register online at <http://wyacidifiedtraining.eventbrite.com>. If you have any questions, please contact Linda Stratton at linda.stratton@wyo.gov or 307-777-6592.